

Recipe

Wet turmeric pickle

By

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Ingredients

Fresh turmeric – 100g
Mango Ginger (Ambehalad) – 100g
Ginger (Adrak) – 50g
Green chillies – 2no
Juice from ½ of a lemon
Mustard Seeds (Rai) – 1 Tsp
Asafoetida (Hing) – A pinch
Oil – 2 Tbsp
Sugar- 2 Tbsp
Salt – As per Taste

Preparation

- 1. Wash, peel and finely chop all rhizomes.**
 - 2. Combine all ingredients and add lime.**
- This chutney keeps in the fridge for several days. Serve it as an accompaniment to any meal.**

For further details please contact

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Hare Rama Hare Rama Rama Rama Hare Hare**